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**ABSTRACT**

The invention relates to a method for producing a glutamine-rich gluten-free peptide preparation from 5 gluten protein, comprising the steps of enzymatically hydrolysing wheat gluten using one or more proteases to obtain a hydrolysate; acidifying the hydrolysate to a pH between 4 and 5; and filtering the hydrolysate to obtain the glutamine-rich gluten-free peptide preparation as the 10 filtrate. The protease is preferably a neutral or basic protease and the optimum pH is from 4.5 to 4.7.